Combi kettle Metos Viking Combi 150E SGL



Product information

SKU	4215943
Product name	Combi kettle Metos Viking Combi 150E SGL
Dimensions	1360 × 940 × 1040 mm
Weight	246,000 kg
Capacity	150 L
Technical information	400/230 V, 50 A, 23,6 kW, 3NPE, 50 Hz CW: 15 HW: 10

Description

The Metos Viking Combi Mixing Kettle is fully manufactured in Finland. Reliable automation takes care of routine food production without constant care and monitoring.
The device, where the user can select mixing, temperature be set to the user needs.
Tilting height from the pouring spout to the floor is 400mm.
Thanks to the optimised ergonomics, it is easy to use, easy to clean and hygienic. Energy efficiency makes the Metos Viking Combi kettle user friendly, safe and economically viable professional kitchen equipment.
The device is securely attached to the floor and meets all national and EU safety standards.
The user controls of the Metos Viking Combi is angled upwards to the user, with a clear display control panel that is IPX4 protected. All parts that become dirty in everyday
use are easily removable without special tools and are cleaned using a

dishwasher. The removable mixing tool has a large surface area and removable, easy to clean, teflon scrapers. The stainless-steel lid has a removable safety grid to facilitate the adding of liquids and raw ingredients.
There is a wide range of optional features and accessories available for your Metos Viking Combi.

- Electric Tilting
- Large and clear control panel
- Variable mixing in two directions 15-110 rpm
- 2 pre-programmed mixing programs
- Can be combined with other Viking and Metos-kettles without an intermediate support pillar (saving space)
  Gross Volume,,169,,Net Volume,,150
  DELIVERY INCLUDES:
  Viking Combi Kettle complete with 2 mixing programs,
  electric tilting, ergonomically raised control panel,
  emergency off controls, accessory hooks
- Mixing tool
- Lift Off Safety Grid Lid
- Separate measuring stick
- Support pillar
- Food water mixer tap
  Stainless steel (EN 1.4404). The kettle itself is thoroughly insulted with reflective foam to ensure up to 90% energy efficiency.
  CONTROL PANEL
  Large control panel is ergonomically raised to the user.
  The electromechanical control panel has temperature and mixing tool controls, as well as emergency stop button. A simple "turn and select" logic.
  HEATING FUNCTION
  The temperature setting range 0°C... 120°C in the steam jacket. Heating is operated by simple temp selection by dial 1 to 6. Max operating pressure 1,0 bar which corresponds to +120°C in the inner jacket of the kettle. Viking kettles have a design pressure of 1,5 bar.
  MIXER FEATURES
  Two directional mixing tool is bottom mounted, with an automatic reversing function mixing thoroughly, without breaking the product, even at low speeds. The mixing tool axle seals remain above the height of the food product, ensuring no leakage into the motor or costly replacements. The mixing tool is removable and has easy to clean scrapers. The adjustment range of the step mixing speed is 15-120 rpm.
  The mixer locks in place when tilted which allows mixing in a tilted position while
  decanting food to GN or other containers. The mixer stops in less than a second if the lid is opened.
  Mixing significantly decreases the time spent on heating and cooling which saves energy. The kettle has 2 pre-designated mixing programs designed and tested by food-service professionals.
  1. Soups, gentle mixing pattern of stir and rest
  2. Sautéing meat or vegetables, Mashed potatoes, a powerful mix of back

and forth pattern
TILTING FUNCTIONS
Powerful and durable electric tilting works a press of a button.
Tilting height of the pouring spout to the floor is 400mm, perfect for use with the MPT 450 decanting trolley.
OCCUPATIONAL SAFETY
The mixer stops in less than a second if the lid is opened. If the cover is opened during the mixing
program it causes an alarm and the display informs an activated timer.
The kettle is tilting only at
the turn of a button. Mixing with the lid open with the kettle in upright position is prevented in all
circumstances in accordance with the safety regulations.
AUTOMATIC FOOD WATER FILLING (Option)
Automatic food water filling works a press of a button.
A water spout is located an ideal place allowing the water filling directly through the safety grid lid.
HANDSHOWER (Option)
S1 Standard handshower
S2 Heavyduty handshower